

## moj 3

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- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **85**
- SRM **33.2**
- Style **Black IPA**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Castle Pale Ale	4.6 kg (83.6%)	80 %	8
Grain	Strzegom Czekoladowy 400	0.4 kg (7.3%)	68 %	400
Grain	Chocolate Malt (UK)	0.3 kg (5.5%)	73 %	887
Grain	Carafa III	0.2 kg (3.6%)	70 %	1034

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Bravo	25 g	60 min	15.5 %
Boil	Dr Rudi	25 g	20 min	11.8 %
Aroma (end of boil)	Cascade	80 g	15 min	6 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Mauribrew Ale Y514	Ale	Dry	12.5 g	Mauribrew